KOLDTECH
The Technology of Excellence

Heated Display Cabinet

Square Glass Heated Display Cabinet (SQHCD Series)

SQHCD-9, SQHCD-12, SQHCD-15

User Manual 05/07

IMPORTANT DOCUMENTATION
READ THIS DOCUMENT BEFORE USE
RETAIN THIS DOCUMENT FOR YOUR RECORDS

INTRODUCTION

About Koldtech

Thank you for choosing our KOLDTECH product. With over 30 years of experience in refrigeration/heating manufacturing we are confident that our product will provide you with years of trouble-free operation. Our products are fully engineered to be amongst the best available. We are continually improving our product designs to ensure we are taking advantage of latest concepts, designs and technological advancements. As with other precision equipment, proper care, maintenance and operation will ensure years of trouble-free service. Please take time to thoroughly read this manual before using the unit to familiarize yourself with our product.
We thank you again for choosing KOLDTECH. If you have any further questions please feel free to call the dealer from whom you purchased the unit.

Koldtech in Australia

Koldtech products are imported into Australia by STODDART (Tom Stoddart Pty Ltd) as the sole Australasian agent. Stoddart are one of Australia's largest commercial kitchen companies, with a 45-year history of manufacturing and importing a range of products for the food service industry. Stoddart has a network of quality distributors and service agents throughout Australasia who service the catering and food service market. Stoddart administer the after sales service and spare parts for all Koldtech products in Australia.
Contact details can be found under the "Warranty, Service and Repair" information section of this manual.

INSTALLATION AND START UP

Please follow these instructions carefully on receipt of your Koldtech product and follow the instructions.

Receipt

Your Koldtech product is supplied with extra heavy-duty packaging to minimize potential damage caused in transport. On receipt of your product please check for any signs of damage to the crate. Should the crate show significant signs of damage, please note this **prior** to opening and uncrating the product. **Also please sign the delivery docket from the transport company indicating that the product has been received damaged. Please take any photos you can of the damage.**

Uncrating

While unpacking, take note of any damage to the unit. If damage is found, do not discard the packing materials and notify your dealer or the freight company as soon as possible. Do not proceed to install the unit. If no damage is found, the unit should be left on a skid or pallet until placed in the desired location. Clear away any packing material that may be used to secure the unit during transit.

Positioning

Position the unit in a dry, well-ventilated place. The unit should be set on a level and firm surface.

Internal Arrangement

Remove all internal packaging including plastic, masking tape and polystyrene. Wash all shelves using soap and water before use. Do not use solvents or chloride-based cleaners on any surfaces as this may cause surface blemishes that will not be covered under warranty. Place the 65mm strip of glass in the front of the cabinet, just behind the grille in the slot provided. This glass sits up vertically to help with air-flow and to stop food getting into the bottom of the cabinet.

Doors

The unit is supplied with sliding rear doors that are usually taped in position to the main cabinet. Sometimes they may be packed separately within the main cabinet. Should the doors be wrapped separately carefully unwrap these doors and check for any damage. Any damage should be reported immediately to the company from whom you bought the product or your transport company.

Electrical Work Preparation

For safety reasons, the unit must be properly earthed. Check and make sure that the outlet is properly grounded. If a grounded plug is not available, a separate earth ground must be installed to prevent any electrical hazard. A properly rated circuit breaker should be installed to the supply outlet.

Check that the supply voltage, frequency and phase match the information on the rating plate before plugging in for the first time.

STARTING AND OPERATING THE CABINET FOR THE FIRST TIME

This unit is **NOT** a Bain Maire and is not intended to have water poured into the bottom well to cover the element to create moisture. There is a small container provided to put water into should the unit require more moisture for the products stored in it. This is located underneath the grille at the back of the unit.

Check that the supply voltage, frequency and phase match the information on the rating plate before plugging in for the first time.

Turn the unit on via the switch provided, change the temperature dial to the temperature you require. The time taken for the cabinet to heat will depend on the temperature required and quantity of the product in it at the time. All food should go into the cabinet above 65 deg C. This unit is not designed for heating of product; it is purely for display and holding of food at an elevated temperature. During busy times you may need to elevate the temperature in the cabinet to allow for the frequent opening of the doors.

Check all fluorescent lights are illuminated (one per shelf). If not, turn off the lights. It is possible for some light contacts to work slightly loose during transit and can be corrected by disconnecting the unit from the mains power and simply ensuring the tube is correctly in position. If the lights still do not work contact an authorized or distributor service technician as soon as possible.

The unit should be closely monitored for the first hour of operation. If there is any unusual odour, heat, smoke or vibration, the end-user should immediately turn off and unplug the unit. If you have any problems contact an authorized or distributor service technician as soon as possible.

CABINET CLEANING

To ensure proper maintenance of your unit and longevity there is a simple four step process that should be followed when cleaning Stainless Steel surfaces, P.V.C. Surfaces and Display Glass. This process is as follows:

Step One: Ensure that the unit is **switched off** at the power point and unplugged.

Step Two: The end-user should wash the unit using lukewarm, soapy water or suitable cleaner.

Step Three: Thoroughly rinse or wipe all surfaces with water or a dampened soft, clean cloth (or sponge) respectively.

Step Four: Finally, polish with dry soft cloth

CAUTION:

Do not use solvents or other aggressive liquids for cleaning e.g. with mixture of chlorine or detergent etc.

Do not use wire brush, steel wool or grainy wiping pad such as Scotchbrite.

In some areas, particularly in **beach locations**, stainless steel can be subject to surface discoloration or “tea staining”. This can be removed with an appropriate cleaning agent that contains 10% Sodium citrate. Ask your supplier of cleaning chemicals for a suitable brand.

MAINTAINANCE

The maintenance instructions below are for basic maintenance that should be done on a regular basis by the owner/operator.

IMPORTANT NOTE

THE ELECTRICAL COMPONENTS OF THIS PRODUCT SHOULD ONLY BE ACCESSED BY A SUITABLY QUALIFIED AND EXPERIENCE TRADESPERSON. DO NOT ATTEMPT TO DISASSEMBLE THE UNIT IN ANY WAY. ANY UNAUTHORISED DISSASSEMBLY, ALTERATIONS OR ACCESS TO PARTS WILL VOID YOUR WARRANTY.

- Observe safe practice by disconnecting all electrical supply before performing any kind of maintenance.
- Do not use sharp instruments or cleaning agents on the unit. Clean (interior and exterior surfaces) using a damp cloth and warm water. Food particles and spillage should be removed as soon as possible to avoid build-up and odour.
- Do not expose any electrical components to moisture or water. If the unit gets wet, turn it off and unplug it from the wall outlet immediately. Do not turn it on again until the unit is completely dry or after inspection by a qualified service technician.
- Should the unit be left unused for an extended period, all food items should be removed. The interior surface and shelves should be cleaned thoroughly. Unplug the unit from the power source and leave the doors slightly opened.

RECOMMENDED MAINTENANCE SCHEDULE

Please ensure you follow the schedule below to maintain the appropriate storage conditions for your food and to prolong the life of your cabinet.

Maintenance List	**Frequency**		
	Daily	**Weekly**	**Monthly**
Clean interior and exterior surfaces	X		
Check operating temperature, cut-in, cut-off	X		
Check motor-fan(s), fan-blades conditions, vibration, bushes (or bearing), securing-mechanism.		X	
Clean Electrical Conductors & terminations			X

WARRANTY, SERVICE & REPAIR

KOLDTECH warrants equipment sold against defects in material and workmanship for a period of twelve (12) months from the date of invoice. You will need to provide proof of purchase (an invoice) to prove the warranty period. Access to warranty is conditional on the equipment being correctly installed, cared for and operated under normal conditions.

The warranty does not cover:

- Any consequential loss, damages or expenses directly or indirectly arising from use or attempted use or from any other cause.
- Any part of the product which has been subject to misuse, neglect, alteration, incorrect installation, accident, use of inappropriate chemicals, flooding, fire or acts of God.
- Damage caused during transportation.
- Breakage of glass, bulbs, elements, lamps or plastic components or the replacement of gaskets or fluorescent tubes.
- Penalty or additional labour costs for installation, removal or repair of the product outside normal working hours. Normal working hours are considered to be 8:00 AM til 4:30 PM Monday to Friday (Australian Eastern Standard Time)
- Warranty is also voided if unauthorized service or repairs are carried out to items during the warranty period, however common sense prevails, if in an emergency situation occurs suitably qualified personnel must carry out all work. Eg. Electrician, Gas fitter etc. We will not incur costs for works carried out by others, without our **prior** approval.

All warranty parts requested will be charged to the customer's account unless a warranty claim is approved. Standard credit policies will be applied.

Claiming Warranty

If your KOLDTECH product is not working while still under warranty and has not been subject to improper use or treatment, follow the procedure listed below to obtain repairs:

- Locate the rating plate sticker on your KOLDTECH product to enable you to complete the details on the Warranty Request Form.
- Complete the form with all requested details and fax a copy to the number shown, along with proof of purchase of the product.
- Manufacturer and the importer reserve the right to reject warranty calls where circumstances fail to meet their warranty conditions.

Service & Spare Parts

To arrange service on your KOLDTECH product in Australasia please contact your local distributor or the following:

Tom Stoddart Pty Ltd

215 Jackson Road
Sunnybank Hills
Queensland 4109
Australia
Ph: (+61) 07 3344 2444
Fax: (+61) 07 3344 6166
Email: fse@stoddart.com.au

WARRANTY REQUEST FORM

To ensure we can provide the best possible service we require you to complete this form. Make, model and serial number, along with other essential information. To secure a call, you must also have an account with Stoddart or complete the credit card details below.

THIS FORM MUST BE COMPLETED OR WARRANTY CANNOT BE PROCESSED

Name of contact person on site:			
Business/Organisation name:			
Street Address:			
Suburb:		State:	
Phone (Site):		Mob:	
Equipment Type:		Brand:	
Model no.:		Serial no.:	
Location (large sites only):			
Date of purchase:			
Company purchased from:			
(Please provide a copy of your tax invoice or delivery docket as proof of purchase)			
Description of fault:			
Has the following been checked (tick box if appropriate and checked)?			
Electrical power supply ☐	Gas ☐	Water Supply ☐	
Name of person requesting warranty (please print):			
CREDIT CARD DETAILS – Required as security against chargeable work (see note below)			
Card type: Visa ☐	MasterCard ☐		
Cardholder name:		Card no.:	
Signature:		Expiry Date:	

PLEASE NOTE: Warranty call-outs take place Mondays to Fridays between 8.00 and 16.30 (except public holidays). Any calls outside these times will be subject to penalty rates. Certain items such as glass components and light fittings are not covered under warranty. Claims for non-covered parts, no faults found, travel over 100km or other items outside our standard terms and conditions will be chargeable. Any chargeable items will be charged to your account or credit card.